

Elliott Wisoky

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PROFILE

Chef with a track record building high-impact solutions and improving guest satisfaction.

TECHNICAL SKILLS

Cuisine Styles

Pastry • Asian Fusion • French • Mediterranean • Italian • Plant-based

Kitchen Skills

Baking • Sauce-making • Plating • Cost Control

Operations

Catering • Event Planning

Soft Skills

Training • Quality Control

EXPERIENCE

Line Cook — Emmerich Inc (2018-04-05 - 2020-10-26)

- Designed seasonal menu increasing revenue by 26% through optimized dish pricing.
- Managed kitchen of 13 staff, implementing cross-training and reducing labor overtime.

Pastry Chef — Jacobi - Bednar (2014-11-10 - 2021-10-22)

- Managed kitchen of 13 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 293 guests with 95%+ client satisfaction.

Executive Chef — Stehr - Carter (2024-03-06 - 2024-09-28)

- Catered private events for up to 158 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 33% through optimized dish pricing.
- Managed kitchen of 29 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 20% with vendor negotiations and waste controls.

ACADEMIC BACKGROUND

Diploma in Culinary Arts, Schamberger, Carroll and Mraz University (2018)

CERTIFICATIONS

- HACCP Level 3
- Certified Sommelier (optional)
- Food Safety Manager

PROJECTS

carus - Synchronised mobile utilisation <https://menacing-futon.org>